

GOAT'S CHEESE SALAD



Magazine
Feb. | Mar. 12

Photos: Virgílio Rodrigues
Chef: Fernando Fonseca



25
min



Easy

INGREDIENTS

- 1 pack Gourmet salad (100g)
- 1 shallot
- 1 celery stalk
- 1 chilli pepper
- 1 sprig coriander leaves
- 1 Soignon goat's cheese
- 1 Bimbo puff pastry (230g)
- 1 tsp honey
- 1 sprig thyme
- 1 tsp paprika
- 3 tbsp olive oil
- 1 tbsp lemon juice
- Flor de sal and Freshly milled black pepper to taste

METHOD

Remove the puff pastry from the package, cut from the centre to the edge and form into hat shape, placing in a stainless steel or terracotta bowl or salad bowl • Bake in the oven for 10 minutes at 180°C • Chop the shallot and the celery • Open the chilli pepper, remove the seeds and chop • Turn on the oven grill (or microwave) • Cut the goat's cheese into 1-cm slices, placing on baking tray • Drizzle over some honey, sprinkle with some thyme leaves, freshly ground black pepper and paprika powder • Mix the greens with the shallots, celery, coriander leaves and chilli pepper • Season with olive oil, lemon juice, salt and pepper, and mix • Grill the cheeses for about one minute under the grill or in the microwave • Place in the puff pastry basket and top with the grilled goat's cheeses